User manual

Oven

SCO1SS

Contents

Safety information _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 2
Safety instructions _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 3
Product description _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 5
Before first use _ 5
Daily use _ 5
Additional functions _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 6
Helpful hints and tips _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 6
Care and cleaning _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 9
What to do if... _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 10
Installation _ 11
Environment concerns _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ 13

Subject to change without notice.

Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

⚠ **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.

- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

⚠ Safety instructions

Installation

⚠ **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Use

⚠ **Warning!** Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.

- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  – do not put ovenware or other objects in the appliance directly on the bottom.
  – do not put aluminium foil directly on the bottom of the appliance.
  – do not put water directly into the hot appliance.
  – do not keep moist dishes and food in the appliance after you finish the cooking.
  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Care and Cleaning

⚠ **Warning!** Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

⚠ **Warning!** Risk of electrical shock.

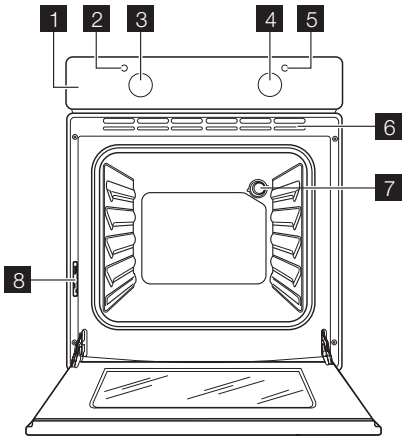
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

⚠ **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

Product description



1 Control panel
2 Temperature indicator
3 Knob for the temperature
4 Knob for the oven functions
5 Power indicator
6 Ventilation openings
7 Oven lamp
8 Rating plate

Oven accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Baking tray**
  For cakes and biscuits.

Before first use

⚠ **Warning!** Refer to the Safety chapters.

Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Important! Refer to the chapter "Care and cleaning".

Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function ▭ and the maximum temperature.
2. Let the appliance operate for one hour.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

Daily use

⚠ **Warning!** Refer to the Safety chapters.

Activating and deactivating the appliance

1. Turn the knob for the oven functions to an oven function.
   The power indicator comes on while the appliance operates.
2. Turn the knob for the temperature to a temperature.
   The temperature indicator comes on while the temperature in the appliance increases.
3. To deactivate the appliance, turn the knob for the oven functions and the knob for the temperature to the Off position.

Oven functions

Oven function		Application
0	Off position	The appliance is off.
	Conventional Cooking	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
	Bottom Heat	To bake cakes with crispy or crusty bottom. Only the bottom heating element operates.
	Top Heat	To finish cooked dishes. Only the top heating element operates.

Additional functions

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Helpful hints and tips

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.
Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Baking and roasting table

CAKES

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Whisked recipes	2	170	45 - 60	In a cake mould
Shortbread dough	2	170	24 - 34	In a cake mould
Buttermilk cheese cake	1	170	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	1	170	100 - 120	In two 20 cm cake moulds on a wire shelf
Strudel	2	175	60 - 80	In a baking tray
Jam-tart	2	170	30 - 40	In a 26 cm cake mould
Fruit cake	2	170	60 - 70	In a 26 cm cake mould
Sponge cake (Fatless sponge cake)	2	170	35 - 45	In a 26 cm cake mould
Christmas cake / Rich fruit cake	2	170	50 - 60	In a 20 cm cake mould
Plum cake	2	170	50 - 60	In a bread tin 1)
Small cakes	3	170	20 - 30	In a baking tray
Biscuits	3	150	20 - 30	In a baking tray1)
Meringues	3	100	90 - 120	In a baking tray
Buns	3	190	15 - 20	In a baking tray1)
Choux	3	190	25 - 35	In a baking tray1)
Plate tarts	3	180	45 - 70	In a 20 cm cake mould
Victoria sandwich	1 or 2	180	40 - 55	Left + right in a 20 cm cake mould

1) Preheat for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
White bread	1	190	60 - 70	1 - 2 pieces, 500 gr per piece1)
Rye bread	1	190	30 - 45	In a bread tin
Bread rolls	2	190	25 - 40	6 - 8 rolls in a baking tray 1)
Pizza	1	190	20 - 30	On a deep pan1)
Scones	3	200	10 - 20	In a baking tray1)

1) Preheat for 10 minutes.

FLANS

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Pasta flan	2	180	40 - 50	In a mould
Vegetable flan	2	200	45 - 60	In a mould
Quiches	1	190	40 - 50	In a mould
Lasagne	2	200	25 - 40	In a mould
Cannelloni	2	200	25 - 40	In a mould
Yorkshire pudding	2	220	20 - 30	6 pudding mould [1]

1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Beef	2	200	50 - 70	On a wire shelf and a deep pan
Pork	2	180	90 - 120	On a wire shelf and a deep pan
Veal	2	190	90 - 120	On a wire shelf and a deep pan
English roast beef rare	2	210	44 - 50	On a wire shelf and a deep pan
English roast beef medium	2	210	51 - 55	On a wire shelf and a deep pan
English roast beef well done	2	210	55 - 60	On a wire shelf and a deep pan
Shoulder of pork	2	180	120 - 150	On a deep pan
Shin of pork	2	180	100 - 120	2 pieces on a deep pan
Lamb	2	190	110 - 130	Leg
Chicken	2	200	70 - 85	Whole
Turkey	1	180	210 - 240	Whole
Duck	2	175	120 - 150	Whole
Goose	1	175	150 - 200	Whole
Rabbit	2	190	60 - 80	Cut in pieces
Hare	2	190	150 - 200	Cut in pieces
Pheasant	2	190	90 - 120	Whole

FISH

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Trout / Sea bream	2	190	40 - 55	3 - 4 fish
Tuna fish / Salmon	2	190	35 - 60	4 - 6 fillets

Care and cleaning

Warning! Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

Stainless steel or aluminium appliances:
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

Oven lamp

Warning! Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

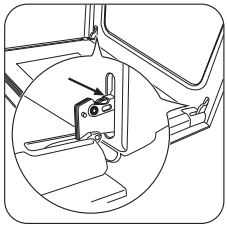
1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb.
   Use the same oven lamp type.
4. Install the glass cover.

Cleaning the oven door

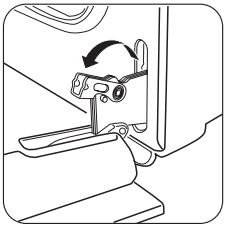
The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it.

The oven door can close if you try to remove the internal glass panel before you remove the oven door.

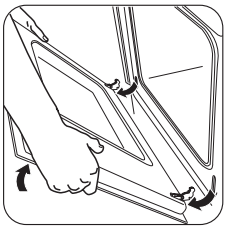
Caution! Do not use the appliance without the glass panels.



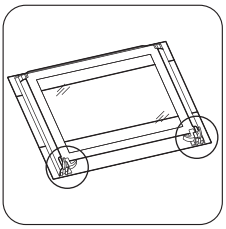
❶ Open the door fully and hold the two door hinges.



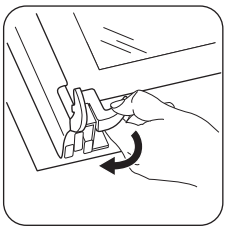
❷ Lift and turn the levers on the two hinges.



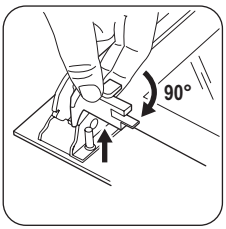
❸ Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



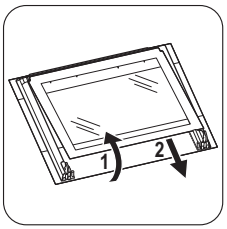
❹ Put the door on a soft cloth on a stable surface.



❺ Release the locking system to remove the internal glass panel.



❻ Turn the two fasteners by 90° and remove them from their seats.



❼ Carefully lift (step 1) and remove (step 2) the glass panel.

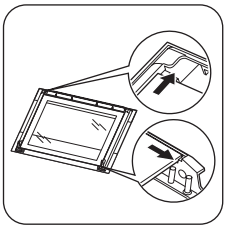
Clean the glass panel with water and soap. Dry the glass panel carefully.

Installing the door and the glass panel

When the cleaning is completed, install the glass panel and the oven door. Do the above steps in the opposite sequence.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the internal glass panel in the seats correctly. Refer to the illustration.



What to do if…

⚠ **Warning!** Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not operate.	The appliance is not activated.	Activate the appliance. Refer to the chapter "Daily Use".

Problem	Possible cause	Remedy
The appliance does not operate.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
Steam and condensation collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer than 15 - 20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

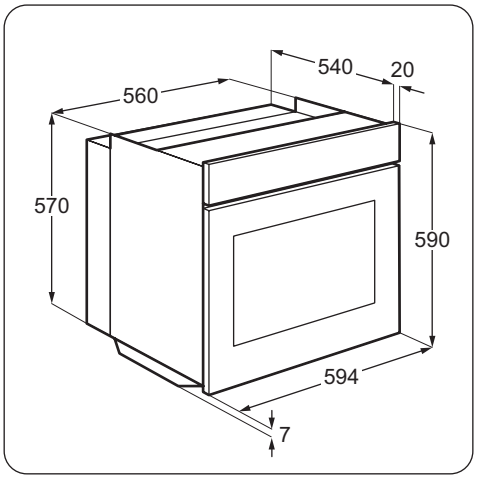
Product number (PNC) .....

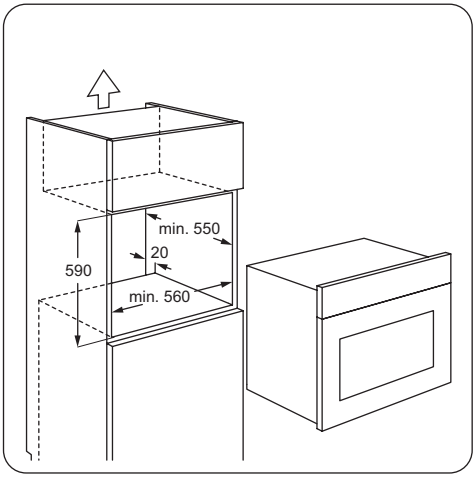
Serial number (S.N.) .....

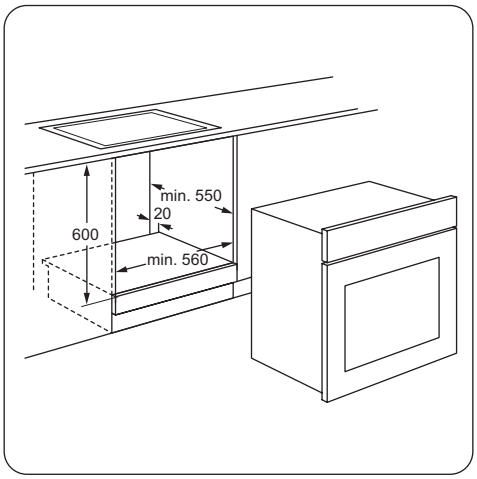
Installation

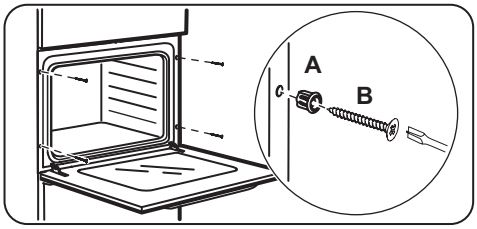
Warning! Refer to the Safety chapters.

Building In









Electrical installation

Important! Only a qualified person must do the electrical installation.

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug and a main cable.
Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm²
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
- Fuse 13 A

Applicable types of cables for UK only

Connection via	Min. size Cable / flex	Cable / flex type	Fuse
• 13 A socket outlet • 13 A spur box	2,5 mm²	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm²	PVC / PVC twin and earth	15 A min. 20 A min.

Cable

Cable types applicable for installation or replacement: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.
For the section of the cable refer to the total power (on the rating plate) and to the table:

Total power	Section of the cable
maximum 1380 W	3 x 0.75 mm²

Total power	Section of the cable
maximum 2300 W	3 x 1 mm²
maximum 3680 W	3 x 1.5 mm²

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

Environment concerns

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB GREAT BRITAIN – Customer Care and Service

Standard Guarantee Conditions and Exclusions. All our products come with 12 month warranty. To see our guarantee conditions and exclusions please visit our Customer Care Department www.benchmarxjoinery.co.uk.

Service and Spare Parts. Service is provided by Electrolux Major Appliances as authorised service partner network. Please contact your local Service Centre on; 08445 616616 (Your call will automatically be routed to your local centre). Please ensure you read all information under 'Troubleshooting' in your instruction booklet before contacting us for service. Servicing and/or installation of your product should be carried out by a suitably qualified engineer. In the user manual you will find some useful information on how to deal with minor faults and how to take care of your product. When contacting us for Service please ensure that you have proof of purchase and the following information available:

Model No . . . . . .

Product No . . . . . .

Serial No . . . . . .

Date of Purchase . . . . . .

Customer Care: Please contact Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ

Contact No: 08445 613613